

+Name:**Department (and Section where appropriate): Baking Cereal Processing****Grade: G2****Job Title: Bakery Technologist****Immediate Line Manager (Job Title): Andrew Hughes****Job Purpose**

The role requires an understanding of baked products and bakery technology. The role will involve interaction with clients, both internal and external, working on bakery projects, helping to generate project proposals, discussing project findings and writing coherent reports. There will be a need to help with practical sessions on training courses and develop skills in delivering presentations on courses and at meetings. There will be occasional help required on wheat milling when the demand is high.

Main Duties (including % of time spent)

- Undertake project work and training on behalf of clients (60%)
- Write reports for projects (15%)
- Maintain the bakeries in good condition (20%)
- Provide advice to clients (5%)

Knowledge, Skills & Experience

- Graduate or equivalent, with relevant experience of baking.
- Knowledge of raw materials and / or production methods, processes and baked product analysis.
- Good communication and organisational skills for holding discussions with staff and clients.
- Ability to work on a number of projects simultaneously to agreed deadlines.
- Ability to write reports of varying length and complexity.
- Puts the client/customer and their needs at the heart of everything that we do.
- A strong team player

KEY TASKS & RESPONSIBILITIES**1. Communications**

- Proactive communication of information to line manager and HoD.
- Effective communication and project management, highlighting project risks and opportunities.
- Deliver training on baking technology and related subjects.
- Contact with a range of clients (including industry, government and academia).
- Good communication skills for holding discussions with staff and clients.
- Deliver presentations to clients (e.g. Member Interest Groups, conferences).

2. Analytical Skills & Creativity

- Strong practical bakery understanding and hands on approach.
- Ability to balance longer term objectives and deliver against shorter term deadlines with variable notice periods.
- Ability to apply an analytical and scientific approach to bakery science and technology.
- Ability to assimilate information streams and opinions to make sound decisions / recommendations and offer a structured approach to problem solving.
- Consultancy with clients to identify and solve baking problems.
- Knowledge of bakery science, of relevant test methods for ingredients, processes and end products, and how Campden BRI can provide a service for clients.
- A commercial awareness and understanding of business.
- Demonstrate creative and innovative skills, contribute to idea generation sessions.

